



**Breakfast**

**Sourdough Fruit Toast** VG **\$8.5**

Served with house preserves  
(Toast also available: white sourdough, multigrain sourdough or gluten free white)

**Warm Croissant** VGO **\$8.5**

Served with house preserves

**Overnight Oats** VG **\$16**

Apple & cinnamon-soaked oats, blueberry compote with stewed apple & granola

**Poached Eggs, Sourdough Toast** GFO **\$14.5**

Served with house-made relish

**Banoffee Waffle** VG, GF, N **\$21**

House made, served with strawberry compote, pecan praline, vanilla cream & caramel

**Add-ons:**

Poached Egg	\$3	Toast	\$2
Grilled Mushrooms	\$4	Avocado	\$4
Potato Rosti	\$5	Chilli oil	\$2
Cherry Tomatoes	\$4	Blackbeans	\$3
Sichuan Tofu (3pc)	\$7	Spinach	\$3
Falafel (1ea)	\$3.5	Aioli	\$2

Our food menu is 100% vegetarian!

VG - Vegan

VGO - Vegan Option available

GFO - Gluten Free Option available

GF - Gluten Free

N - contains nuts

**Brunch**

**Smashed Avo** VG, GFO, N

Avocado with lime, persian feta, dukkah & salsa verde on multigrain sourdough toast

**Our 'Big Brekkie'** VG, GF

Potato rosti with rosemary salt, grilled mushrooms, avocado, slow-roasted cherry tomatoes, spinach & black beans

**Mushrooms on Toast** VG, GFO, N

Seared medley of mushrooms, macadamia cream, pickled shallot & watercress, lemon dressing on sourdough toast

**Turkish Cilbir Eggs** GFO

Poached eggs, labneh, aleppo chilli with fresh herbs & za'atar crusted Turkish bread

**Falafel Bowl** VG, GF, N

House-made falafel with quinoa 'tabbouleh' salad & almond hummus

**Crispy Sichuan Tofu** VG, N

Sichuan fried tofu with buckwheat noodle salad, crushed peanuts, korean-chilli & sesame dressing

**Bowl of chips** VG, GF

Rosemary salt, garlic aioli

**Bakery Cabinet**

• Add a side of chips \$5

**\$19 Sausage Roll** VG **\$16.5**

House-made, served with relish, tomato sauce & rocket

**\$23 Brekkie Burger** **\$16.5**

Egg, 'bacon', hashbrown with aioli, relish, pickled onion & rocket on toasted brioche bun

**\$19 Caprese** VGO, GFO **\$16**

Tomato, fior di latte & basil pesto with sherry vinaigrette on fresh ciabatta roll

**\$19 L'Orto** VG, GFO **\$14.5**

Marinated eggplant, piquillo peppers & giardiniera with macadamia cream, rocket & salsa verde on fresh ciabatta roll

**\$21 Croissant 'Toastie'** VGO **\$12.5**

Kimchi, cheese

**\$19**

**\$10**

**Check out our cabinets for daily specials & treats!**

**For Change Cafe**  
Tackling youth  
homelessness, together.



**Please share, rate and  
review**



## Drinks Menu

### 5 Senses Coffee

Espresso, Short Mac	<b>\$4.5</b>
Flat White, Latte, Cappuccino, Long Black, Double Espresso, Piccolo, Long Mac, Magic	<b>\$5</b>
Mocha	<b>\$5.5</b>
Extra Shot	<b>+50c</b>
Alt Milk: Oat, Soy, Almond	<b>+50c</b>
Large	<b>+50c</b>

### Hot Chocolate

Hot Chocolate	<b>\$5</b>
Kids Hot Chocolate	<b>\$4.5</b>
Large	<b>+50c</b>
Dark Hot Chocolate	<b>\$6</b>

### Prana Chai

Chai Latte	<b>\$5.5</b>
Dirty Chai Latte	<b>\$6</b>
Alt milk	<b>+50c</b>

### Iced

Iced Long Black	<b>\$5.5</b>
Iced Latte	<b>\$5.5</b>
Iced Chocolate	<b>\$5.5</b>
Iced Mocha	<b>\$6</b>
Iced Chai	<b>\$5.5</b>

### Larsen & Thompson Tea \$4.5

English Breakfast	
Earl Grey	
Green Tea	
Peppermint	
Lemongrass & Ginger	
Chamomile	

### Cold

Karma Juices	<b>\$5</b>
<ul style="list-style-type: none"> <li>• Orange</li> <li>• Apple</li> <li>• Apple, guava and passionfruit</li> <li>• Apple, blackcurrant &amp; raspberry</li> <li>• Orange, mango and apple</li> </ul>	
Remedy Kombucha	<b>\$5.5</b>
<ul style="list-style-type: none"> <li>• Mango Passion</li> <li>• Raspberry Lemonade</li> <li>• Ginger Lemon</li> </ul>	
Sparkling Water	<b>\$5</b>
<ul style="list-style-type: none"> <li>• Mineral Water</li> <li>• Blood orange</li> <li>• Blackcurrant</li> </ul>	
Karma Cola	<b>\$5</b>
Lemmy Lemonade	<b>\$5</b>
Gingerella Gingerbeer	<b>\$5</b>
Lemon, lime & bitters	<b>\$5</b>

